

## FISH AND GAME ANNIVERSARY.

The annual business meeting and banquet of the Vermont Fish and Game League were held at the Pavilion Wednesday evening. The business was held early in the evening when the following officers were elected: President, J. W. Titcomb; Vice President, W. R. Pease; Secretary, N. W. Pease; Treasurer, E. C. Smith; St. Albans, T. N. Vall of London, W. S. Webb of Shelburne, Redford Proctor of Proctor, J. J. Estey of Brattleboro, and O. E. Line of Stowe, secretary. E. T. Bradley of Swanton; treasurer, C. F. Lowe of Montpelier. The executive committee is formed by selecting one member from each county. By the evening of the banquet, applications were received for membership which were acted favorably upon and were admitted.

The banquet was the event of the evening and the doors of the dining hall were opened a little after nine o'clock. About two hundred plates were laid in the main hall, overflowing with a variety of food. The instrumental music, in pieces, was stationed in the corridor near the entrance to the main hall, and in its usual artistic style, accompanied the evening feast. The instrumental music, in pieces, was stationed in the corridor near the entrance to the main hall, and in its usual artistic style, accompanied the evening feast.

The menu was all that one could desire, well prepared and well served, and included fish, venison, bear and wild duck, those delicacies so dear to the hunter's palate. The first course was presented to the club for the event by Col. C. C. Gilmore of Swanton.

Upon cigars being reached, the president, J. W. Titcomb, gave a brief but interesting talk, illustrated by the stereoscopic, on game life and the practical work done in hatcheries by the fish and game commission.

At the close of Mr. Titcomb's lecture the post-prandial exercises really began. Hon. J. A. DeBoer acted as toast master in his usual happy style. He spoke of the league, its organization, its objects, its chartering ten years ago of the League. He said he was puzzled at first, when asked by the committee to preside, as to what to say. He had sat down with educational gatherings where admiration was pretty much mutual, and at political meetings where the admiration was pretty well divided. But the specific good thing that this league was that it carried one back to one's boyhood days.

Hon. R. W. Hubbard of Hyde Park was introduced as the first speaker. He said that loyal Vermonters have come to have a proud regard for the league, as it is one of those organizations in which denominational and political lines are set aside. He believed that the State should keep Vermont as Vermont. It costs something to keep a good thing and Vermont's beauty should be preserved. There are those who oppose the paying of money by the State for the preservation of its beauties and game on the ground that posterity has never done anything for them. But the reason they don't want to do anything for posterity, he believed if he scratched the backs of such people long enough he would strike bristles.

Col. C. C. Gilmore spoke of the many but desecrated bills now before the legislative committee on game and fisheries and wished that the committee present could deal with them. He said that the league is not in love with the hatchery and proposes to muzzle pickers so they cannot eat other fish. Another thought the fish commission should be made a species of boneless fish. He said he believed, however, that the Legislature should use great care in its protective legislation for fish and game.

W. G. Davis, who was once a resident of Davisville but for the past thirty years has been located in the Argentine Republic, where he is chief of the meteorological bureau, spoke feelingly of his return to his native State and the pleasure it gave him to be present at such a gathering of his countrymen. He had consented to speak on this occasion but as he listened to those who preceded him, he felt that he was like the fish shown on the canvass which had just been stripped of its eggs. He believed that the same thing should be done in this State as in Europe toward the protection of fish, game and forestry. He stated that he had seen out shooting within six miles of Windsor Castle in England, and that in four hours' time had bagged more grouse, partridges and pheasants than he could get in a week's hunting in one of our counties. In 1874 not a bird at the turn of the Argentine Republic and in 1875, when he went there, only one-fourth enough was there to supply the consumption of the city of Buenos Ayres. Since that time, 25,000,000 birds were exported, which represented that Republic's contribution to the wheat markets of the world. He hoped that in the near future the commercial interests of the Argentine Republic and those of the United States would become more closely identified through their mutual advantage.

Senator E. H. Miller, "the sweet singer of Windham county," rendered a baritone solo which was so heartily received that he was forced to respond to an encore. Col. Frank L. Green, editor of the St. Albans Messenger spoke for the press in one of his most happy vein, keeping those present in a roar of laughter from the opening of the close of his remarks. He said he remembered the meeting of a year ago and that one reminded him of departed spirits. He was willing the dead should bury their dead, if they only did it. He said that, instead of a job lot of legislation in this matter, legislation to a commercial end should be propagated by the members of the fish and game commission, as they had devoted time and study to the needs of the case.

Gen. J. G. McCullough of Bennington said he had been drafted on this occasion but it was not the same thing which he had dreaded at the Burlington meeting last year. He had a good time there and came near landing the whole club behind the bars, but the members, being shown to be guests of President Titcomb, were rescued from the courts. He understood that equal numbers of deer and men had been killed this season and so would not be a guest of the President Titcomb, were rescued from the courts. He understood that equal numbers of deer and men had been killed this season and so would not be a guest of the President Titcomb, were rescued from the courts.

Col. of Henry Ballard of Burlington a resolution was introduced which was voted the committee of arrangements for the efficient and generous manner in which the affair had been arranged. This committee, comprising J. M. Bell, C. F. Lowe, J. G. Brock, C. W. Berry, O. E. Clark, J. G. Brown, C. H. Ferrin, H. J. M. Jones, L. H. Greene and R. B. Denny, all of this city.

Expressions were heard on every side to the effect that this was the most enjoyable event ever held by the league. The exercises closed in the early hours of this morning, after which a large number of the members were most pleasantly entertained for a time by F. H. Lathrop of Boston with vocal selections, F. W. Mitchell of Richford with recitations and by A. H. Wood of New York, comedians.

ONE OF ITS NUMEROUS BENEFICIARIES.

The National Life Insurance Company of Montpelier, Vt., has just settled, through its general agent, B. S. Ballard, the claim for \$1,000 of Mrs. Hattie M. Colby, late of Barre, who carried National Life Insurance Co.'s policy No. 90975. Mrs. Colby had made only two annual payments of \$33.60 upon this policy.

Amount of original insurance, \$1,000.00. Amount of premiums paid by insured, \$7.20. Return over cost, realized by heirs, \$932.80. What amount of money invested in anything but insurance would have given such results? Life insurance in any well established company is a good thing for the beneficiaries of a policy; and, insurance in the National Life is one of the best things of the kind under the sun.

DeWitt's Little Early Riser are the best liver pills ever made. Easy to take and never gripe. W. E. Terrill & Co.

## CAN'T EVADE IT.

Positive proof from Montpelier can't be brushed lightly aside.

The reader is forced to acknowledge that convincing proof in his own city is preeminently ahead of endorsements from everywhere else in our Republic. Read this:

Mrs. G. G. Buzzell of No. 12 First Avenue, s y s: I had marked symptoms of kidney trouble for eight or nine years and suffered a great deal from it. I used a great deal of medicine and doctored but could not get much relief. My back ached constantly with a dull, heavy bearing down pain over my kidneys, and I had kidney weakness which was very annoying and distressing at all times. I saw Doan's Kidney Pills so highly recommended that my husband got a box at Lester H. Green's drug store. After using them only a few days I began to feel better and I continued the treatment. They did me more good than anything else I ever took. They strengthened my kidneys in every way.

For sale by all dealers; price 50c. Foster Milburn Co., Buffalo, N. Y., sole agents for the U. S. Remember the name—DOAN'S—and take no other.

## VERMONT'S VOTE.

Figures of the National Election by Counties.

Counties	Rep.	Dem.	Pro.	Scat.
Addison.....	2,566	407	25	25
Benning.....	2,566	407	25	25
Caledonia.....	2,566	407	25	25
Chittenden.....	3,907	1,822	53	27
Essex.....	738	628	5	2
Franklin.....	1,316	17	57	1
Grand Isle.....	356	136	5	10
Lamoille.....	1,742	418	15	26
Orange.....	2,515	740	22	62
Rutland.....	2,229	41	14	21
St. Albans.....	5,091	1,874	49	80
Washington.....	3,819	1,622	65	41
Windham.....	3,648	1,014	23	11
Windsor.....	5,227	943	17	15
Total.....	42,508	12,849	367	440

The scattering vote includes 571 for the Prohibition candidates for electors.

## Spread Like Wildfire.

When things are "the best" they become "the best selling." Abraham Hare, a leading druggist of Belleville, O., writes: "Electric Bitters are the best selling of all the medicines I have sold in twenty years. You know why? Most diseases begin in disorders of stomach, liver, kidneys, bowels, blood and nerves. Electric Bitters tones up the stomach, regulates liver, kidneys and bowels, purifies the blood, strengthens the nerves, hence cures multitudinous of maladies. It builds up the entire system. Puts new life and vigor into an old, weak, sickly, run-down man or woman. Price 50 cents. Sold by C. Blackly, druggist."

## Woodbury.

Mrs. Wallace Answorth, who has been a great sufferer for several months, passed away last Sabbath. Funeral services were held at the church on Tuesday. The storm of last week played sad havoc with the telephone lines from the Main line to the quaries, and connections were not resumed until Tuesday of this week. Drifts on the hill roads were from four to six feet deep.

M. E. Foster is taking a well deserved vacation of one week, visiting relatives and friends in Boston and vicinity.

Last Monday the train on the Hardwick and Whitehall railroad only came up with snow plow and scraper, but made the return trip well loaded.

Next Saturday afternoon the ladies of the Methodist church will hold a quilting party at the church and supper in the evening from five to eight. Admission free. Super fifteen cents. They are also preparing to hold a fair about Christmas time.

## An Ancient Riddle.

A prominent merchant in Taunton, Mass., promised an eccentric old woman living in the neighboring town of Berkley a desirable prize if, taking her subject from the Bible, she would compose a riddle which he could not guess. She won the prize with the following:

God made Adam out of dust, But thought it best to make me first. So I was made before the man, To answer God's most holy plan.

My body God did make complete, But without arms or legs or feet; My ways and ends he did control, But to my body gave no soul.

A living being I became, And Adam gave me my name. I from his presence withdrew And more of Adam never knew.

I did my Maker's law obey, Nor from his ever went astray. Thousands of miles I go in fear, But seldom on the earth appear.

For purpose wise, which God did see, He put a living soul in me; A soul from me my God did claim, And took from me that soul again.

For when from me that soul had fled, I was the same as I had been; And without hands or feet or soul, I travel on from pole to pole.

I labor hard by day and night, To fallen men I give great light. Thousands of people, young and old, Will by my death great light behold.

No right or wrong I can conceive, The Scriptures I cannot believe; Although my name therein is found, They are to me an empty sound.

No fear of death doth trouble me, Real happiness I ne'er shall see; To heaven I shall never go, Or to the grave, or hell below.

Now when these lines you slowly read, Go search your Bible with all speed; For that my name's recorded there I honestly to you declare.

This office is in possession of the answer. Don't let the little ones suffer from eczema or other torturing skin diseases. No need for it. Doan's Ointment cures. Can't harm the most delicate skin. At any drug store, 50 cents.

## Good Cookery

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MRS. CATE.—In answer to your request for bouillon, I send you my recipe. I know it is good, as I have used it a number of years—Take two pounds of upper round of beef, free from fat, and chop quite fine. Put it into the soup kettle, and add one onion chopped fine, one bay leaf, two sprigs of parsley, two stalks of celery and one quart of cold water. Cover and let stand on the table for two hours, then place on the fire and heat very slowly to the simmering point; skim, then continue simmering very slowly for four hours; now strain, add salt to taste, and set away until next day. Remove any fat that may have risen to the surface, add pepper to taste, the slightly beaten white, and crushed shell of an egg, and heat slowly to the boiling point, stirring all the time, then let boil without stirring for ten minutes; lift from the fire, let stand undisturbed for ten minutes longer, then strain, without pressing, through two thicknesses of cheesecloth. Color with caramel, and it is ready to heat for serving, and I know of nothing so refreshing on a cold winter's day as a cup of good hot bouillon.

For something "odd" in croquettes try this:—

## Spaghetti Croquettes.

Cook six ounces of spaghetti in plenty of hot salted water until it will break easily (about twenty minutes), then drain, and cut it up into half-inch lengths; then add to it a quarter of a pint of cooked tomatoes which have been rubbed through a sieve, or, if preferred, the same quantity of white sauce and two well beaten eggs; season with salt and pepper, mix well over a slow fire till hot but do not let it boil. Turn the mixture on a plate, spread smooth, and leave it to cool. When cold, shape into small cylinders or balls, brush over with well beaten egg, roll in bread crumbs, and fry on smoking hot fat. If this makes more than you can dispose of in one meal they are just as good "warmed over"; just put them into your frying basket, dip into smoking hot fat, leave long enough to heat through, and they will be nice and crisp. I hope you will try this, as they are really very good.

Yes, I can also send you a recipe for mince pie "without." A good temperance pie is made as follows:—

One and one-half pints of chopped meat, three pints of chopped apples, one-half pint each of vinegar and fruit syrup, two pints of sugar, one pint of raisins, two tablespoonsful of cinnamon and a grated nutmeg. Before putting on the top crust, drop over each pie bits of butter. Very sincerely yours,

MRS. BACON.

Mr. Editors—Will you please allow me to ask, through the columns of your paper, some one to send me a good recipe "fried and true" for sponge cake? I've tried so many and have had such bad luck. It is my favorite cake, and as I am now housekeeping, would like to make it myself, and I've no one to ask. Perhaps some kind woman who has not forgotten how she had to commence, may be willing to assist me. I have nothing to send in but good wishes, and of those I send a host.

DAISY.

Dear Mr. Editor—I send in a few recipes which I hope some of your readers may try and like. This is how I cook a fowl: Clean a fowl as for roasting, and instead of stuffing, place inside the giblets, a small onion and a half pound of breakfast bacon; boil till very tender, and serve with bread sauce; save the liquor in which it was boiled, and add next day the carcass and boil for twenty minutes; remove the bones by straining; instead of stuffing, place inside the giblets, a small onion and a half pound of breakfast bacon; boil till very tender, and serve with bread sauce; save the liquor in which it was boiled, and add next day the carcass and boil for twenty minutes; remove the bones by straining; instead of stuffing, place inside the giblets, a small onion and a half pound of breakfast bacon; boil till very tender, and serve with bread sauce; save the liquor in which it was boiled, and add next day the carcass and boil for twenty minutes; remove the bones by straining; instead of stuffing, place inside the giblets, a small onion and a half pound of breakfast bacon; boil till very tender, and serve with bread sauce; 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